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Wendy's® Chili

Here's a favorite recipe for chili that clones the stuff served at the Wendy's chain. Dave Thomas, Wendy's founder, has been serving this chili since 1969, the year the first Wendy's opened its doors. Over the years the recipe has changed a bit, but this version here is an amazing copy of the version of chili served in the early 90's. Try topping it with some chopped onion and cheddar cheese, as you can request in the restaurant.

2 pounds ground beef
One 29-ounce can tomato sauce
One 29-ounce can kidney beans (with liquid)
One 29-ounce can pinto beans (with liquid)
1 cup diced onion (1 medium

onion) 1/2 cup diced green chili (2
chilies) 1/4 cup diced celery (1 stalk) 3
medium tomatoes, chopped 2 teaspoons
cumin powder 3 tablespoons chili
powder 1 1/2 teaspoons black pepper 2
teaspoons salt 2 cups water

1. Brown the ground beef in a skillet
over medium heat; drain off the fat. 2.
Using a fork, crumble the cooked beef
into pea-size pieces. 3. In a large pot,
combine the beef plus all the remaining
ingredients, and bring to a simmer over
low heat. Cook, stirring every 15
minutes, for 2 to 3 hours.

Makes about 12 servings.

Tidbits

For spicier chili, add 1/2 teaspoon more black pepper. For much spicier chili, add 1 teaspoon black pepper and a tablespoon cayenne pepper. And for a real stomach stinger, add 5 or 6 sliced jalapeno peppers to the pot. Leftovers can be frozen for several months.